

CLAIMS

We claim:

1. A sago starch having a water fluidity of from about 40 to  
about 80.

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2. The starch of claim 1 having a water fluidity of from about 45  
to about 75.

3. The starch of claim 1 having water fluidity of from about 55 to  
10 about 65.

4. The starch of claim 1, wherein said starch is pregelatinized.

5. The starch of claim 1 having a gelation temperature from  
15 about 5 to about 7°C higher than a comparable WF corn fluidity starch.

6. The starch of claim 1 having a gel strength which is about  
100% greater than a comparable WF corn fluidity starch.

20 7. The starch of claim 1 having a gel strength which is about  
200% greater than a comparable WF corn fluidity starch.

8. The starch of claim 1 having a gel strength which is about  
250% greater than a comparable WF corn fluidity starch.

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9. A composition comprising the starch of claim 1 and water.

10. The composition of claim 9 having at least about the same  
gel strength as a composition comprising 30% more of a comparable WF corn  
5 starch.

11. The composition of claim 9 having at least about the same gel strength as a composition comprising 50% more of a comparable WF corn starch.

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12. The composition of claim 9 having at least about the same gel strength as a composition comprising 100% more of a comparable WF corn starch.

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13. The composition of claim 9 having a gel strength which is about 100% greater than a composition comprising a comparable WF corn fluidity starch.

14. The composition of claim 9 having a gel strength which is  
20 about 200% greater than a composition comprising a comparable WF corn  
fluidity starch.

15. The composition of claim 9 having a gel strength which is about 250% greater than a composition comprising a comparable WF corn fluidity starch.

16. The composition of claim 9, wherein the composition is selected from the group consisting of food products, personal care products, pharmaceuticals, nutraceuticals, paper products, agricultural products, paints, paper board products, gypsum board products, and textile warp sizings.

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17. The composition of claim 9, wherein the composition is selected from the group consisting of confectioneries, noodles, puddings, custards, flans, fillings, imitation cheeses, cheese products, toppings, icings, imitation fish, imitation poultry, imitation meat, starch balls, yogurts, spreads, 10 gelled desserts, jellies, and egg products.

18. A process of making a gel with a starch of claim 1 comprising forming a slurry with water and an effective amount of starch, cooking the slurry as necessary to produce a sol, and cooling the sol to produce a gel.

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